2010 Reserve Component Worldwide Food Service Conference

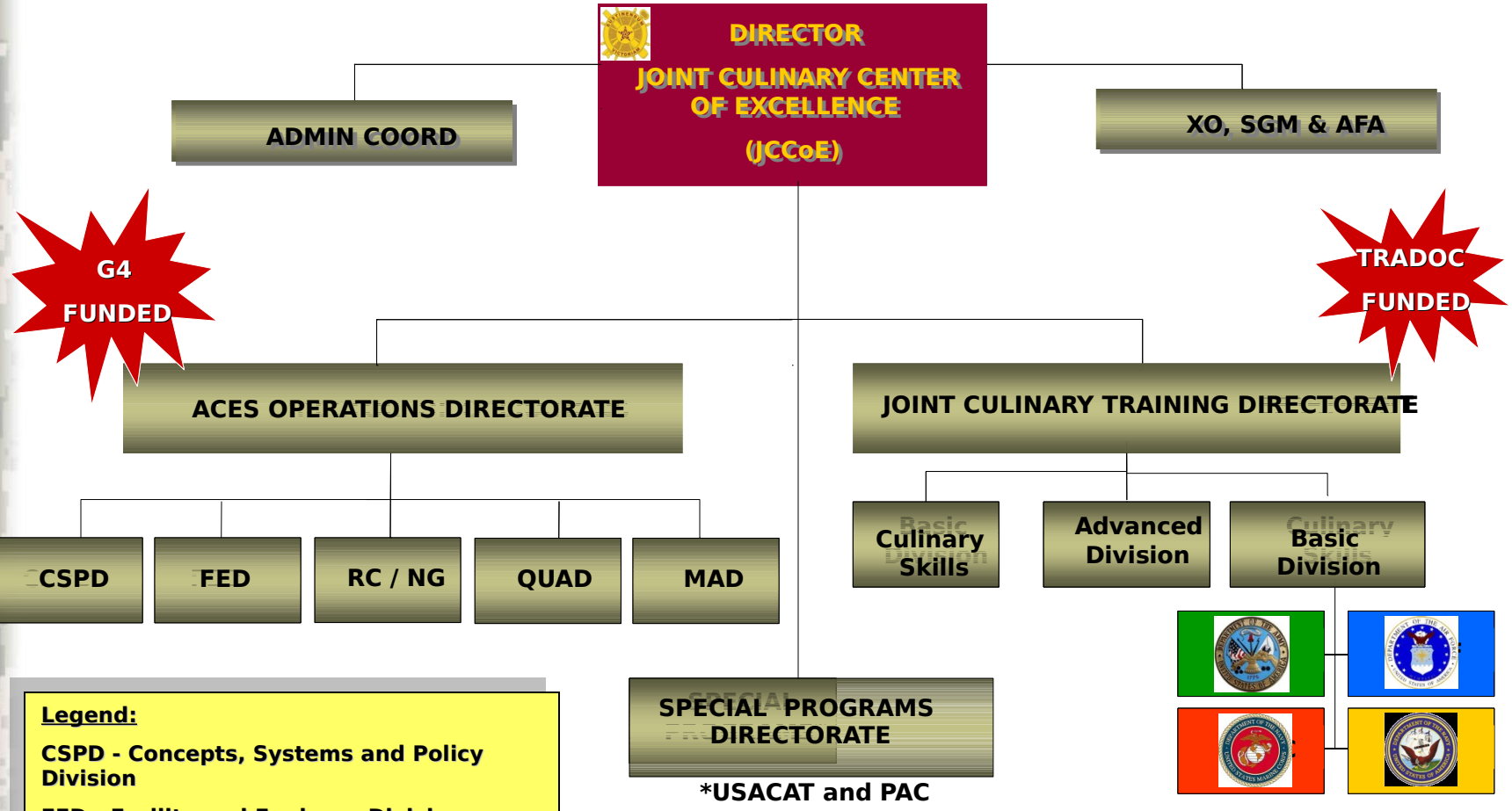
LTC ROB BARNES

Director, Joint Culinary Center of Excellence (JCCoE)

US Army Quartermaster School

Fort Lee, Virginia 23801

Organizational Structure



Legend:

CSPD - Concepts, Systems and Policy Division

FED - Facility and Engineer Division

QUAD - Quality Assurance Division

MAD - Management Assistance Division

RC/NG - Reserve and National Guard Division

***USACAT – US A Culinary Arts Team**

***PAC – Philip A. Connelly Award Program**

JCCoE Responsibilities

Bottom Line :

JCCoE is the Corporate HQ for Army Food Service

"The Eyes and Ears of the Army G4 and the Quartermaster General for Army Food Service".

We Exist to Serve You!!!

Directorate of Operations

- **What we Do :**
  - Write AR's/FM's/DA Pamphlets
  - Implement Policies & Develop New Concepts
  - Automation development and support

  • CSPD

  - Manage Improvements to Operational Rations
  - QA for Operational Rations, Food Safety & Sanitation, BDFA, Nutrition, Menu, Recipes, and Food Audits

  • QUAD

  - Manage Garrison & Field Equipment
  - Manage Military Construction Program for Army Dining Facilities

  • FED

  - Perform Reserve Component Liaison

  • RC

  - Conducts Food Management Assistance

  • MAD

Legend:

CSPD - Concepts, Systems and Policy Division
MAD - Management Assistance Division
RC/NG - Reserve and National Guard Division
FED - Facility and Engineer Division
QUAD - Quality Assurance Division

Special Programs Directorate

- **What we Do:**
- **Special Programs Execution:**
  - Philip A. Connelly Awards Program
  - Culinary Arts Competition
  - Enlisted Aide of the Year Competition ICW H
  - United States Army Culinary Arts Team (US/

2008 USACAT Team Wins 13 Gold Medals

U.S. Army Culinary Arts Team trains in Grafenwöhr for 2008 Cooking Olympics

Grafenwoehr. If someone mentions the word „military," the first things that come to mind are military operations, guns, tanks and other heavy duty equipment. Nobody thinks about cooking spoons and the preparation of meals by gourmet chefs like Germans Alfons Schuhbeck, or Johann Lafer.

That is a mistake because the U.S. Army also trains cooks who prepare meals in Army field kitchens to serve to deployed or training Soldiers. But that's not all they do. The teachers at the U.S .Army cooking school in Fort Lee, Va., regularly put together a team of the U.S .Army's best cooks known as the U.S. Army Culinary Arts Team which participates in cooking contests around the world.

After participating in the Culinary World Cup in Luxembourg in 2006, where the team won two gold medals, they will now enter the Cooking Olympics which take place in Erfurt, Germany from Oct. 18-23.

On Sep. 15, the team arrived at Grafenwoehr Training Area to spend four weeks preparing for the competition. Headquarters Company of the German Army's Panzerbrigade 12 from Amberg is providing the U.S. cooks with an Army field kitchen since the competition requires that the military teams cook their hot meals in a field kitchen and not in a regular restaurant kitchen.

The competition is made up of two categories. The first category called "Cooking Art" requires the teams to create seven three-course meals for one person that can be served during one week in the field. Two of the meals consist of soup, main course and desert while the remaining five meals feature an appetizer, a main course and a desert. All meals are then glazed and presented cold.

In the second category known as the "Restaurant of Nations," the ten participating military teams must cook a three-course meal in a field kitchen which is then served to the restaurant guests. Simultaneously, the jury tastes and judges it.

Every team is free to select its very own meal and motto. The U.S. team's motto is "Native-American Food." That is also reflected in the team's center piece which

JCCoE Responsibilities

What we Do

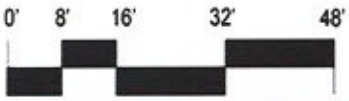
- **Train Food Service Warriors – Garrison and Field Operations**
  - Train Soldiers and Marines at all skill levels (4000 Soldiers and Marines annually)
  - Jan 2011 first class for USAF and USN basic food service training (increase to 7000 students annually)
  - Advanced Culinary Skills Course for all Services
  - Training Course for General/Flag Officer Enlisted Aides
- **Develop/Revise Training**
  - Develop Classroom Lesson Materials
  - Maintain and Update Programs of Instruction (19 courses)
- **Special Programs Execution**
  - Philip A. Connelly Awards Program
  - Culinary Arts Competition
  - Enlisted Aide of the Year Competition ICW HRC
  - United States Army Culinary Arts Team (USACAT)
- **Conduct Mobile Training Teams (MTT) , Total Army Involvement in Recruiting (TAIR), and training support missions**

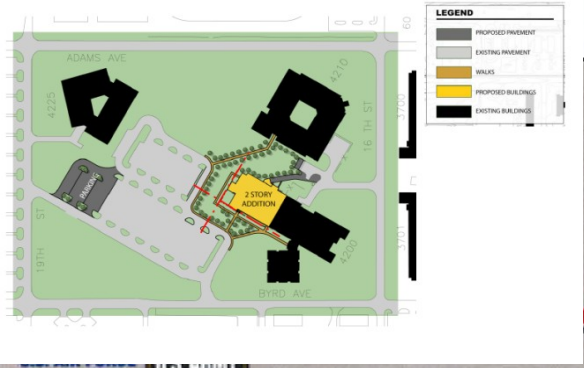
JOINT CULINARY CENTER OF EXCELLENCE

Consolidate Joint Service Culinary skills at the Service site with the largest Service requirement for Food Service Specialists

Annual Student Load Increase: 2,700

Projected Training Loads by Service:
ARMY: 3701 personnel, 42 days
USAF: 1098 personnel, 31 days
USN: 1633 personnel, 25 days
USMC: 530 personnel, 42 days





Significant return on investment! Eliminates redundancy and costs associated with decentralized same skill training across the Service; increases

JOINT CULINARY CENTER OF EXCELLENCE

Upcoming Events

Food Safety and Sanitation Adjutant Instructor Certification Course
8-12 March 2010
Homewards Suites Chester, VA

Culinary Art Competition
4-10 March 2010
Fort Lee, VA

DA Connelly Award Ceremony
12-17 April 2010
John Ascuaga's Nugget Hotel Sparks, NV

DSCP World Wide Food Workshop
15-18 June 2010
Fort Lauderdale, FL

Operation Unified Response Haiti Update

- Support Actions:
  - ➢ JCCoE worked with DA G4, Army Budget Office (ABO), US Army South (USARSO), 18th Airborne Corp and Defense Supply Center Philadelphia (DSCP) On:
    - ❖ Establishing separate Class I DODDAC and Fund Cite for Joint Task Force-Haiti (JTF-Haiti) mission support
    - ❖ This DODAAC and Fund Cite will be used for all Class I ration support including operational rations (individual and group), supplements, enhancement food items and Health and Comfort Packs (HCPs)
    - ❖ Coordinated with DSCP the establishment of a STORES WEB subsistence ordering account for subsistence accountability and tracking

XVIII Airborne Corps arrives in Haiti

Operation Unified Response Haiti Update

- Support Actions Continued:

  ❖ Provided feeding guidance to Fort Dix's Food Program Manager on headcount procedures for Haitian personnel of US citizens being supported

  ❖ The Army Food Advisor is the Class I SME POC for SCOE; working with DSCP to push FFV, UHT Milk and Cereal

  ❖ The Army Food Advisor is on Standby to deploy to Haiti to assist the J4 planning cell

  ❖Coordinated with DSCP the establishment of a STORES WEB subsistence ordering account for subsistence accountability and tracking

XVIII Airborne Corps Soldiers Supporting food & water lines

Operation Unified Response Haiti Update

- Support Actions Continued:

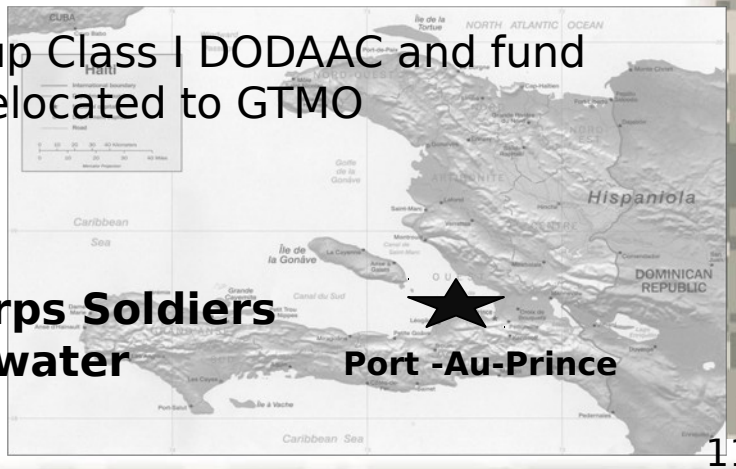
  ❖ JCCoE has advised USARSO and DSCP on support quantities of Health and Comfort Packs (HCPs) based on a Soldier strength at 20% female

  ❖ 18th Airborne Corp working refrigeration/freeze support UGR-As

  ❖ UGR-HS/UGR-E are unavailable due to Afghanistan requirement; approved the unit request for commercial breakfast and lunch/dinner meals in interim

  ❖ Coordinated with USARSO in setting up Class I DODAAC and fund an refugees being relocated to GTMO

XVIII Airborne Corps Soldiers unloading bottle water



NEED INFORMATION

Visit our JCCOE Website at

http://www.quartermaster.army.mil

http://www.quartermaster.army.mil/jccoe/jccoe_main.html

JCCoE Email: leeejccoeweb@conus.army.mil

Other Links

- **QM Schools**
- **AKO**
- **LOGNET**
- **Reimer Library**
- **USAPA**

QUESTIONS